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## STARTERS

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to share or not to share!!

- SPINACH SALAD** 14.50€  
pear, bordegas cheese and crispy onion
- ⊗ **FRESH FARM SALAD WITH TUNA BELLY** 10.90€
- ⊗ **BURRATA** 15.20€  
with aragula with pesto and kumato tomato
- ⊗ **ANCHOVIES FROM LA ESCALA** 16.85€  
with extra virgin olive oil and sunflower seeds
- ESCALIVADA CAMELIZED** 13.90€  
(smoothy charcoal-grilled catalan vegetables)
- ⊗ **IBERIAN COLD CUTS PLATTER** 19.80€
- ⊗ **IBERIAN ACORN HAM** 26.40€  
JUAN MANUEL D.O. GUIJUELO
- ⊗ **COD "ESQUEIXADA"** 17.20€  
shredded salted-cod salad
- ⊗ **ZUCCHINI CARPACCIO** with Iberian ham and gratin  
mozzarella cheese 13.80€
- ⊗ **OX CARPACCIO** 19.50€  
with arugula, parmesan and truffle oil
- GRILLED "CALÇOTS"** (season) 17.00€
- ⊗ **GRILLED ARTICHOKEs** (season) 14.90€
- CRISPY PRAWNS** 15.85€  
with tartar sauce and salad bouquet
- COD FRITTERS** 12.65€
- FRIED FROG LEGS** 13.50€
- SUNNY SIDE UP EGGS** 14.20€  
on a bed of fried potatoes and iberian ham shavings
- ⊗ **SEASON CHARCOAL-BROILED VEGETABLES** 13.85€  
with romesco sauce
-  **ROASTED HAM CROQUETTES** 13.20€
- ⊗ **ESCARGOTS** 16.90€  
"a la llauna" with alioli
- RUSTIC BREAD, TOMATO, GARLIC AND ALIOLI** 2.15€  
(Gluten free bread on display)  
Let your waiter know if you want it not to be served.

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## SOUPS, PASTAS AND RICES

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- CRAYFISH CREAM** with crispy prawns 14.50€
-  **FARM POUSTRY SOUP** with small meatballs 10.80€
-  **GRANDMA'S MACARONI GRATIN** with cheese 10.40€
-  **TRADITIONAL MEAT CANNELLONI** 12.45€  
with parmesan cheese
- SPINACHS AND MOZZARELLA CANNELLONI** 12.45€
- ⊗ **BLACK RICE** (COOKED IN SQUID INK) AND PRAWNS 19.75€
- FIDEUÁ** (NOODLE PAELLA) WITH ALIOLI 15.90€
- ⊗ **FISH AND SEAFOOD PAELLA** 19.90€
- ⊗ **SEASONAL VEGETABLE PAELLA** 16.50€
- ⊗ **CASSEROLE CHICKEN RICE** 18.80€  
with catalan sausage, mushroom and green asparagus

⊗ GLUTEN FREE



RECOMMENDED DISHES FOR KIDS

# CODFISH

you're the only fish in the sea for me!

CHARCOAL-BROILED COD WITH VEGETABLES AND ROMESCO SAUCE 23.80€

SALTED COD "A LA LLAUNA" WITH SANTA PAU WHITE BEANS 23.80€

SALTED COD WITH RATATOUILLE GRATIN WITH "ALIOLI" 23.80€

## SPECIALITIES

you can not miss!

⊗ VEAL (12H COOKING) WITH CREAMY POTATO PURÉE 20.90€

⊗ LAMB RIB (12H COOKING) WITH POTATOES, ONION AND TOMATO 22.60€

## OUR CHARCOIL-BROILED MEATS

good house, good ember!

BUTIFARRA FROM LA GARRIGA (CATALAN PORK SAUSAGE) 12.85€

CHICKEN ESCALOPE 12.15€

FARM POULTRY (*chicken thigh*) 14.50€

PORK' CHEEKS 14.65€

PIG'S FEET WITH CHICKPEAS 13.85€

CHARCOAL BROILED HALF A RABBIT 13.95€

IBERIAN PORK "SECRETO" SPECIAL HIDDEN CUT 19.50€

with foie

AGED ENTRECOTE 32.00€

⊗ VEGETABLE BURGER 17.00€

with Padrón peppers

SIRLOIN STEAK 30.00€

FILLET OF BEEF 28.90€

FILLET OF BEEF WITH FOIE FLAMBED WITH ROSEMARY 31.50€

BEEF SHAVINGS 26.50€

with green pepper sauce and french fries

OX BURGUER 19.50€

with truffle oil

LAMB CHOPS 20.50€

## STEAKS - HOT STONE COOKING

"SIRLOIN", RIB EYE (1 Kg) 66.00€

VEAL TATAKI 29.00€

ENTRECOT MATURED HIGH LOIN 32.90€

FILLET OF BEEF 29.40€

TOMAHAWK STEAK, RIB OF BEEF (1,3 Kg) 76.00€

## ACCOMPANIMENT: FRENCH FRIES, ROSEMARY POTATOES or WHITE BEANS



#lespedresdelahistoria  
#cancortada

Our facilities are not gluten free, but these dishes can be made with the minimum possible traces. Consult us when placing your order.  
We have the allergen cards of all the dishes for your reference. All raw or semi-cooked products are served in compliance with RD 1420/2006.

10% VAT INCLUDED